

TABLE IV—ALLOWANCES FOR QUALITY FACTORS—Continued

Factor	Sample unit size	Maximum number permissible for the respective grade					
		A	A	B	B	C	C
Defects:	100 cherries.						
Total—multilated, plus minor blemished plus blemished.. of which	.....	10 .....	.....	15 .....	.....	20.	
Blemished—limited to .....	.....	3 .....	.....	7 .....	.....	15.	
Harmless extraneous material.	Total contents	Average 1 piece per 60 oz. net contents.	.....	Average 1.5 pieces per 60 oz. net contents.	.....	Average 3 piece per 60 oz. net contents.	

LOT COMPLIANCE

Grade.

§ 52.783 Ascertaining the grade of a lot.

<sup>1</sup> See size limitation for U.S. Grade A and U.S. Grade B.  
<sup>2</sup> Indicates limiting rule.

The grade of a lot of canned red tart pitted cherries covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§52.1 to 52.87).

**Subpart—United States Standards for Grades of Frozen Red Tart Pitted Cherries**

SOURCE: 39 FR 23235, June 27, 1974, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981.

SCORE SHEET

PRODUCT DESCRIPTION AND GRADES

§ 52.784 Score sheet for canned red tart pitted cherries.

Size and kind of container.  
 Container mark or identification.  
 Label.  
 Net weight (ounces).  
 Vacuum (inches).  
 Drained weight (ounces).  
 Sirup designation (extra heavy, heavy, etc.).  
 Brix measurement.  
 Size <sup>1</sup>.

Factors	Score points
Color ..... 20 (A) 18–20 (B) 16–17 (C) <sup>2</sup> 14–15 (SStd.) <sup>2</sup> 0–13	
Freedom from pits. 20 (A) 18–20 (b) <sup>2</sup> 16–17 (C) <sup>2</sup> 14–15 (SStd.) <sup>2</sup> 0–13	
Freedom from defects. 30 (A) 27–30 (B) <sup>2</sup> 24–26 (C) <sup>2</sup> 21–23 (SStd.) <sup>2</sup> 0–20	
Character ..... 30 (A) 27–30 (B) <sup>2</sup> 24–26 (C) <sup>2</sup> 21–23 (SStd.) <sup>2</sup> 0–20	
Total score 100	

Normal flavor.

§ 52.801 Product description.

Frozen red tart pitted cherries is the food prepared from properly matured cherries of the domestic (*Prunus cerasus*) red sour varietal group which have been washed, pitted, sorted, and properly drained; may be packed with or without a nutritive sweetened packing medium or any other substance permitted under the Federal Food, Drug, and Cosmetic Act, and are frozen and stored at temperatures necessary for the preservation of the product.

§ 52.802 Grades of frozen red tart pitted cherries.

(a) “U.S. Grade A” (or “U.S. Fancy”) is the quality of frozen red tart pitted cherries of which not more than five (5) cherries per sample unit may be less than  $\frac{9}{16}$  inch (14 mm) in diameter, and that:

- (1) Possess a good red color;
- (2) Are practically free from pits;
- (3) Are practically free from defects;
- (4) Have a good character;
- (5) Possess a normal flavor; and